CHEESE-POTATO PUFF

Mashed potatoes in a grand new manner —light with eggs, golden with Gouda

Bake at 350° for 1 hour.
Makes 6 servings

- 2 tablespoons fine dry bread crumbs
- 3 eggs
- 6 cups prepared instant mashed potatoes
- ¼ cup chopped parsley
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 package (10 ounces) Gouda cheese, cut in small cubes

1. Butter an 8-cup baking dish; sprinkle with bread crumbs to coat bottom and side lightly.
2. Beat eggs well in a small bowl, then beat into mashed potatoes with parsley, salt, and pepper.
3. Spoon half of the potato mixture into prepared dish; top with cheese, then remaining potatoes.
4. Bake in moderate oven (350°) 1 hour, or until puffed and golden.
5. Loosen around edge with a thin-blade knife. Tip dish and shake gently to loosen mold; invert onto a heated serving plate; lift off dish. Serve hot.